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FOREWORD

Dr. Macy has performed a great service to our Association by completing the index to volumes XXI–XXX. He has completed his task despite numerous obstacles. During the war years his work was interrupted by service with the Armed Forces in the European theater. Upon his return to civilian life, he soon was called to administrative duties at the University of Minnesota. By his labors, Dr. Macy has made possible the saving of considerable time for those who must search the literature in the field of Dairying.

Margaret Lange and Carolyn Nelson assumed the responsibility of checking galley and page proof. Their great assistance has been appreciated very much.

F. E. NELSON
Editor

PREFACE

It is hoped that the Index for the ten volumes of the Journal of Dairy Science (Volumes XXI–XXX, inclusive) will be more useful than the previous Index for the first twenty volumes. This is particularly true because of the carry-over of the headings to subsequent pages, so that there will not be the confusion found in the earlier edition.

A conscientious effort was made in the preparation of this Index to insure the listing of all pertinent material which would assist the reader in locating information contained in the original papers and abstracts published in the Journal of Dairy Science during the ten year period. The preparation of such a compilation is difficult and time consuming. It is my sincere hope that the entries are accurate and adequate. It has been a privilege to serve my colleagues through the enterprise which now has been completed.

H. MACY

St. Paul, Minnesota
December 1, 1952

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